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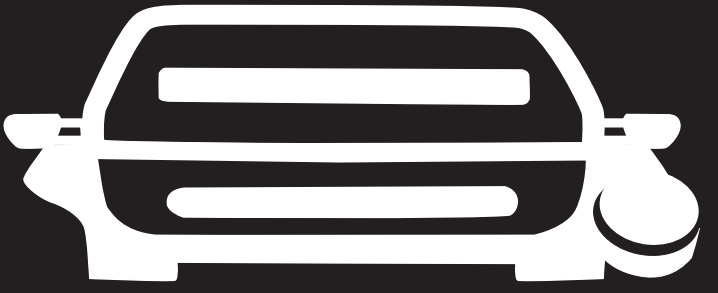

佛山市首冠电器有限公司
地址：广东省佛山市南海区里水镇邓岗北隅村西门工业区北面1号厂房
香港办公地址：香港长沙湾长裕街10号利行工业大厦1楼108室
Foshan Shouguan Electrics Co., Ltd.
ADD：No.1 North, Ximen Industrial Zone, Beiyu village, Denggang, Lishui town, Nanhai District, Foshan City, Guangdong Province, China
HK ADD：Unit108,1/F,Lee Hang Industrial Building,10 Cheung Yue Street, Cheung Sha Wan,kowloon,HK
TEL：86-0757-85606277 85613883
FAX：86-0757-85613883

www.borgoo.com

佛山市首冠电器有限公司保留更改产品设计与规格的权利，如有变动，恕不另行通知

多功能烧烤器 BF-10 使用说明书

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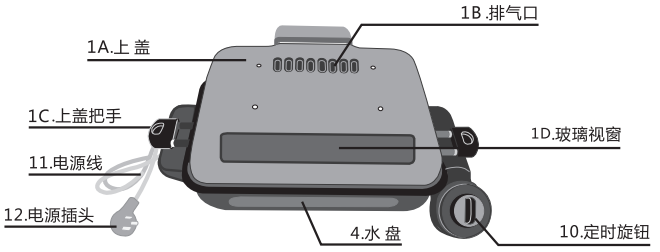
产品简介

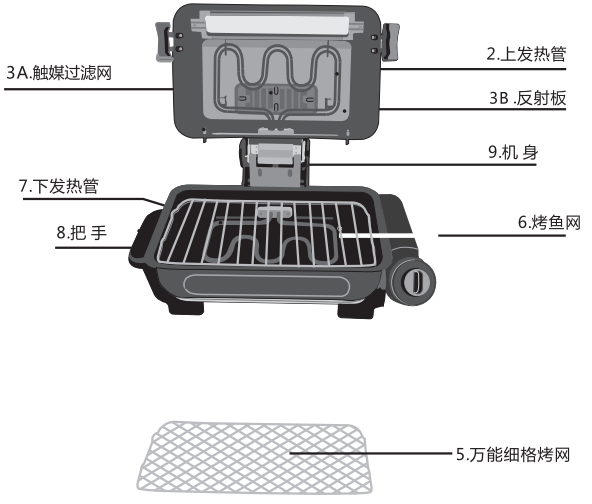
感谢您的选择，欢迎光临博格利佳。BF-10多功能烧烤器采用独特M型发热管，受热面更广更均匀，烘烤速度更快; 内置触媒网, 有效过滤油烟。韩日式烧烤大餐，从此您在家就能轻松DIY.

产品特点

■钢化玻璃视窗，食物烹制状况一目了然，轻松掌握火候
■内置触媒网，有效过滤油烟，健康又环保
■独特M型发热管，受热面更广更均匀，热效率高，烘烤速度快
■上下发热管距离较近，强劲的火力锁住食物表皮，最大限度地减少食物水
■分散失上盖反射板设计,最大限度锁住热量,提高热效率.
■烤网高度可调节，满足烧烤不同食物的需求
■搭配粗细两种烤网，不管烤制大块或较小的食物都轻松无忧.
■可拆卸式设计，彻底清洗更简单.
■搪瓷水盘,更耐用,更方便清洁.
■烤制过程中带有少量蒸汽，防止食品变干，口感更佳
■30分钟定时，轻松控制烹制时间
■特设防干烧功能，安全更放心

构件说明





1、3、4、5、6是可拆卸清洗的部分；2、7、8、9、11、12项是不可拆卸的固定零件；10是不可拆卸，需要操作的零件

注意事项

使用BF-10多功能烧烤器之前，请仔细阅读本说明书并妥善保管，以供日后参考。为防止给使用者或他人带来危害或损害，每个注意事项都涉及安全的重要内容，请务必遵守。

由于产品的改进，您所购买的产品，可能与说明书中图示不完全一致。请以实物为准。

危险

不要把电源线、插头或机器浸入水或任何其他液体中，以防电击伤害。

警告

- 请勿使用于烘烤食物以外的用途。不要放入纸、塑料等类似易燃物品在产品内加热。
- 请勿直接在发热管上烘烤食物。否则可能导致起火。
- 请勿直接对罐装或瓶装食品进行加热。
- 请勿在热源（如电炉、热水器、微波炉等）附近使用。避免造成意外。
- 机身不得接触或覆盖易燃物品（如窗帘、墙纸等）。避免造成火灾。
- 请保持电源线完好。电源线请勿割伤、损坏、过度弯曲、拉扯、扭转、打结、或靠近高温处。并请勿压上重物、挤压、或重新自行组装。否则，电源线损伤，会导致短路、著火。
- 机身避免溅水或浸入水中。否则可能导致短路、触电等危险。
- 请勿用湿的手插拔电源插头。否则，会有触电、受伤的危险。
- 请勿让儿童单独接触或使用本产品。否则会有烫伤、触电等危险。
- 请保持电源插头表面清洁。避免因接触不良导致火灾。
- 务必把电源插头完全插入插座。否则可能导致触电、短路、冒烟、着火的危险。
- 电源线、插头损伤时或插座松动时，请勿使用。否则，会有造成触电、短路、起火的危险。
- 请单独使用额定10A以上、交流220V的插座，请勿与其他器具合并使用，或是使用延长线、多头插座、插座转换接头等。否则，分支插座部位可能会异常发热、起火。

注意

■请勿在斜面、不稳固的表面或不耐热的垫子上使用本产品。否则可能导致意外。
■使用时请勿在机身上方或下方放置物品。否则可能导致机身或物品受损，甚至起火。
■请勿在距离墙壁、家具过近之处使用。否则，散热将会导致墙壁或家具损伤、变色或变形。
■使用中、刚使用后不得触摸高温部位（金属部位或玻璃视窗）。否则，有可能造成烫伤的危险。
■如插座中无接地线，产品金属表面可能会有静电。谨防触摸。
■使用中请尽量保持上盖关闭，以避免造成人员受伤。
■使用过程中若需打开上盖，请勿将脸靠近机身。以免被冒出的热气烫伤。
■请勿堵塞排气孔。否则可能导致故障。
■请不要烘烤过度。以避免因过热而造成火灾。
■使用中请不要长时间离开。避免造成意外。
■待本体冷却后再进行清理。否则，碰触到高温部位将会导致烫伤。
■使用后请及时清理。避免食品屑渣或油污残留在内部，再次使用时可能导致冒烟，甚至起火。
■拆卸上盖、水盘时请小心轻放。否则可能导致表面涂层损伤。
■请务必先拆离上盖，再取出水盘。否则可能因机身向后倾倒，导致意外。
■当食物冒烟或起火时，请立即关闭定时器并拔下插头。若产品内起火，在火焰熄灭之前请勿打开上盖，以免空气进入加大火势。请勿用水灭火，否则可能导致玻璃视窗爆裂。
■拔出电源插头时，务必手持插头，避免拉扯电源线。否则可能导致电源线受损。
■移动或检修产品时，应先拔掉电源插头，待产品冷却后进行。
■请勿擅自拆卸或维修产品。为避免危害，产品需要维修时，请咨询博格客户服务中心，由制造厂或指定维修中心维修。

操作指南

首次使用:

1. 清点随机附件和资料，仔细阅读使用说明书并保存以备日后查阅。
2. 移除所有包装，清洁所有的可拆解部件、产品内腔及附件后，将其组装好。（请参考清洁、组装及拆卸指南）。同时将“定时”旋钮旋到“关”的位置上。

3.放置场所

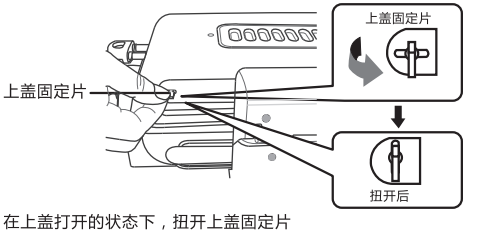
使用时请参阅右图
与周围可燃物品保持一定距离,
正面也请保持一定的开放空间

4. 检测电源、插座等，确认符合产品“使用说明书”的要求，然后插入插座
5. 按使用方法先空烤10分钟以上，使产品内各种残留的防锈油脂挥发干净，待冷却后即可正常使用。

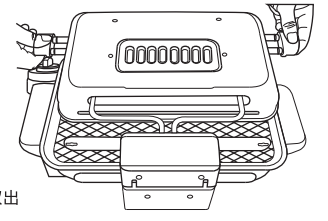
产品拆卸方法:

1. 请确保在机身冷却的状态下进行拆卸。
2. 请先拆下上盖，再取出水盘。若先取出水盘，再打开上盖进行拆卸时，可能导致机身向后倾倒。
3. 取出水盘时，请小心水洒出来。
4. 安装时请按照拆卸方法的相反顺序进行。

1. 拆卸上盖。

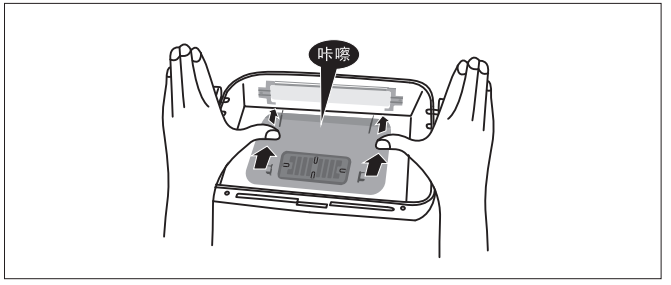


在上盖打开的状态下，扭开上盖固定片

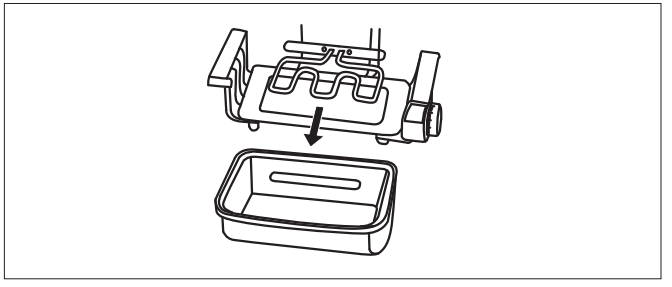


向前将上盖取出

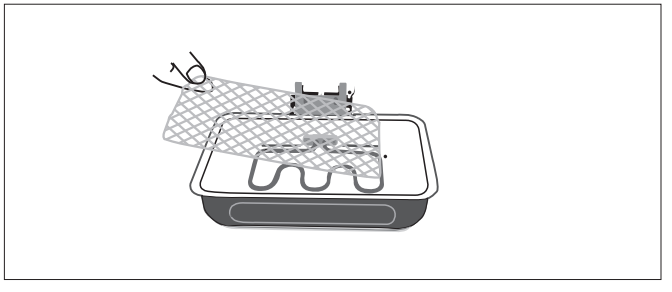
2. 取出反射板。
沿箭头方向滑动取出。发出[咔嚓]声表示取出与安装已到位。



3. 取出水盘。
沿箭头方向滑动取出。



4.取出烤网。

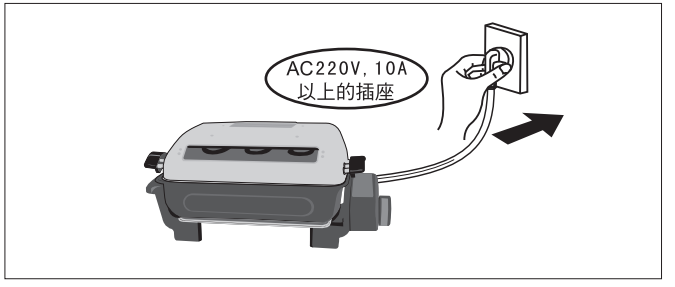


使用环境

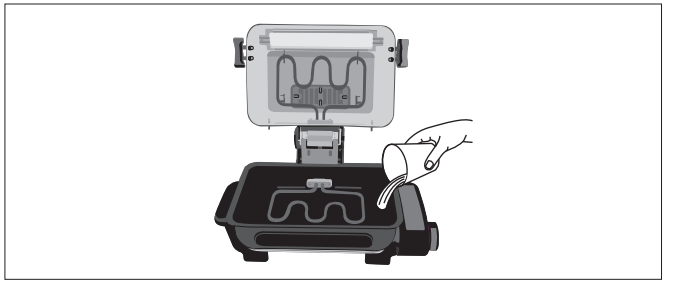
1. 适用温度范围 - 10℃至40℃。
2. 空气相对湿度在95%以下(温度为25℃时)。
3. 储存温度 - 40℃至60℃。
4. 周围空气中应无易燃性、腐蚀性气体，或导电尘埃的存在。

使用方法

1. 将“定时”旋钮旋到“关”的位置上，并把电源插头插入插座并插紧。

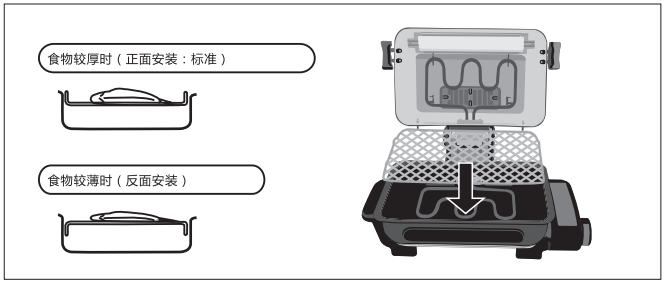


2. 请在水盘内加入约300ml的水。请勿将水溅到下发热管表面。
请务必加水后再使用。若水盘未加水或水烧干，保险装置将启动，发热管停止工作，约需等待20分钟后方可再次使用。



3. 安装烤网。

请根据食物厚度，利用烤网的正反面安装进行高度调节。

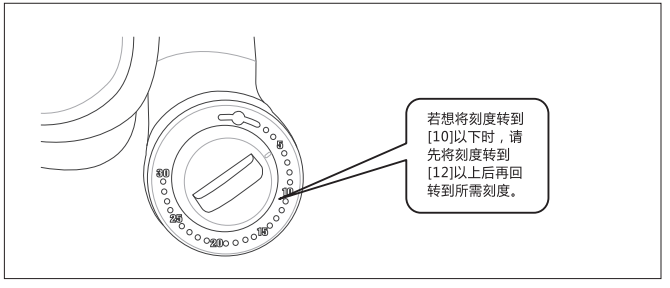


两种烤网的使用

烤鱼网：主要用于烤制鱼类、肉扒、红薯等，以免食物表皮过多接触烤网而粘在烤网上。

万能细格烤网：主要用于烤制吐司、串烧、蔬菜、寿司、虾类，以免因为食物太小而漏下烤网。

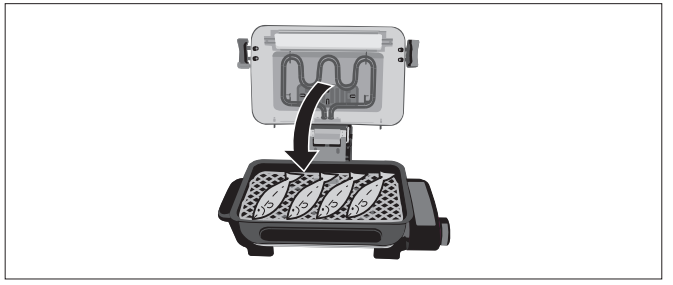
4. 使用前请预热约5分钟。关闭上盖，将“定时”旋钮转到刻度[5]处。当发出[叮...]的声音时，表示预热完成。



5. 烘烤食物。

①打开上盖，将准备烘烤的食物放置在烤网上。

②关闭上盖，根据烘烤食物的需要，将“定时”旋钮转到所需时间。



■不同食物的烘烤时间，可参阅P7“建议烘烤时间”。

■请随时透过玻璃视窗确认烘烤状态。

■烘烤中若水盘内水量减少时，请及时添加。

■请从边缘处加水，注意不要溅到下发热管表面。

■使用时打开上盖，请勿将脸靠近机身。否则可能因冒出的热气导致烫伤。

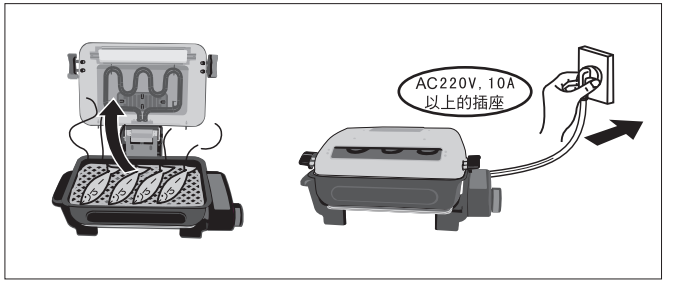
■使用中，由于发热管及金属部件很烫，请勿触碰，避免造成烫伤。

温馨提示：请勿长时间空烤。若中途想停止烘烤，请将“定时”旋钮转到“关”处。

6. 当发出[叮...]的声音时，即表示烘烤完成。

①打开上盖，用取物夹取出食物。

②请将产品电源插头从插座拔出。



使用后产品温度依然很高，请勿触碰把手以外的部位。

如继续烘烤食物，请缩短烘烤时间。

建议烘烤时间

烘烤物	厚度(约mm)	重量(约g)	烘烤时间(分钟)
鱼类 2片	25	1片 150	10~12
牛排 2块	25	1块 300	11~13
排骨 2块	20	1块 120	10~12
热狗（冷藏） 8根	20	1根 50	5~6
香肠（冷藏） 5根	30	1根 150	8~10
鸡肉（鸡胸肉、鸡腿肉）1块	25	1块 350	14~16

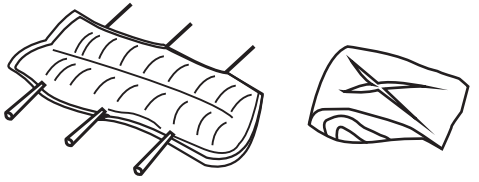
烘烤时间会因食物的份量、大小、室温及电压等而异。以上建议仅供参考，请视烘烤状况自行调整。

烘烤食物过于靠近上发热管时，容易烤焦。

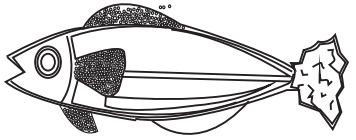
烘烤鸡肉时请将鸡皮朝下放置，再进行烘烤。

温馨提示：

1. 预热后可在烤网上涂抹色拉油，烘烤食物时就不易沾黏烤网。
2. 请将肉类的厚度控制在2.5cm以内，鱼类及其他食品的厚度控制在3.5cm以内进行烘烤。
3. 烘烤容易弯翘的食品时，请先在上面划几条裂痕，再用竹签固定。



4.烘烤易烤焦的食品时，请在易烤焦部位抹上盐或包裹上锡箔纸。如鱼尾、鱼鳍等。



清洁方法

1. 机身表面. 请使用充分拧干的抹布进行擦拭。请勿水洗。
2. 可拆卸部件：上盖、反射板、烤网、水盘。
   ①拆下后可用柔软海绵沾上洗洁剂进行清洗，再用干布擦干净。
   ②请勿用金属刷子清洗，以免刮伤部件。
3. 触媒过滤网.
   ①请用水直接冲洗，并充分晾干。如水分残留，预热时会有蒸气从排气孔中冒出。
   ②请勿用海绵块等用力擦拭过滤网。否则可能因海绵沾附于过滤网上，导致排气 孔堵塞、冒烟及发出异味。
4. 机身、发热管
   ①用海绵块沾上少量洗洁剂擦去油污。
   ②用干抹布擦净残留的洗洁剂。
   ①请勿直接用水冲洗机身和发热管。

疑难解答

委托修理前，请仔细阅读该使用说明书后检查以下项目。

现 象	原 因	处理方法
无法烘烤食物 (发热管不发热)	电源插头是否已插入插座	请将电源插头插入插座
	定时器的设定是否正确	请正确设定时间
	水盘中的水是否用尽 (保护装置启动)	请添加水盘中的水， 待约20分钟后即可使用。
烘烤中瞬间从烘烤器内冒出火苗或从排气口中冒烟	食物的油脂直接滴落在下方加热器上时会发生瞬间火苗或冒烟,在烘烤油脂多的食物时,有时会因油脂而造成气体燃烧,并非故障.	
烘烤中从排气口及上盖周围冒烟	通电后不久,因前次烘烤残留在加热器上的油脂燃烧,有时候会冒烟	
冒烟发出异味	首次使用时，可能会有冒烟及异味，并非异常，使用后会逐渐消失	
	烘烤器内是否污染	使用后请务必清理

技术规格参数

产品名称	多功能烧烤器
产品型号	BF-10
额定电压	220V~
额定频率	50Hz
额定功率	1200W
最大容量	10L
产品尺寸	宽450×深270×高195
定 时 器	30分钟
附　件	烤网、说明书、保修卡

执行标准

该系列产品执行中华人们共和国国家标准：
GB4706.1-2005《家用和类似用途电器的安全通用要求》
GB4706.14-2008《家用和类似用途电器的安全面包烘烤器、烤架、电烤炉及类似用途器具的特殊要求》
本产品按家用标准设计制造，请勿用于商业或工业用途。

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15 Product Features

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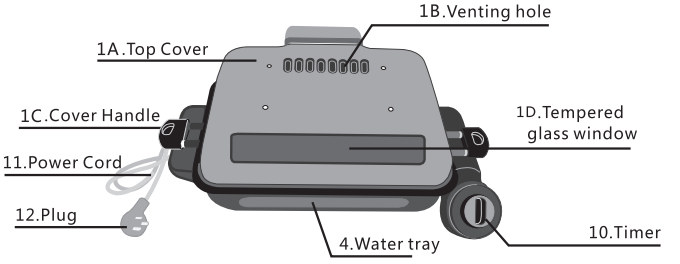
Product Introduction

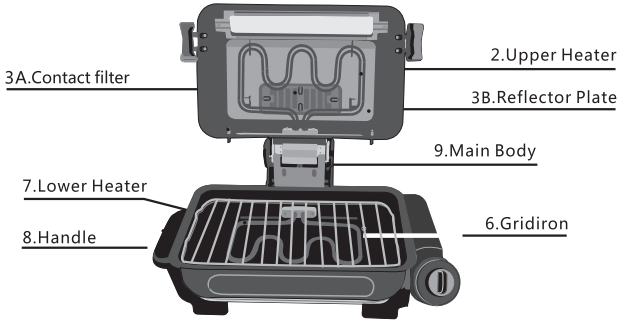
Thank you for your purchase and selection and welcome to visit BORGOO enterprise. BF-10 Multifunction Grill adopts the unique M-shaped heater with a more extended and balanced heating surface and thus brings you a faster cooking process. Its built-in contact filter can efficiently filtrate the cooking fumes. Now, you can enjoy either Korean or Japanese cuisine via free DIY at home

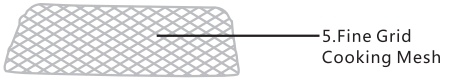
Product Features

- ■Tempered glass window with cooking status visible and freely heat control
- ■Built-in contact filter, efficiently filtrate the cooking fumes, healthy and environmental friendly
- ■Unique M-shaped heater with a more extended and balanced heating surface and thus brings you a faster cooking process
- ■Close distance between upper and lower heaters to secure strong heat upon food surface and reduce water loss to the max. extent
- ■Top cover designed with a reflector plate to retain the heat also to the max. extent and increase the heat efficiency
- ■Cooking mesh with an adjustable height to satisfy different food cooking demands
- ■Gridiron and fine grid cooking mesh for either big or small sized food freely at your choice
- ■Removable design for thorough and easy clean
- ■Enamel water tray, endurable and easy to clean
- ■Minor steam in the cooking process to prevent food too dry and thus keeps a better taste
- ■30 minute timer for free and easy cooking duration control
- ■Specially designed anti-dry-run function for safe and worriless use

Parts Construction







Parts 1、3、 4 、 5 & 6 are removable, 2、 7、8、9、11 & 12 are non-removable fixed parts, 10 is fixed but operable part

Cautions

Read the instructions carefully and keep for future reference before using this BF-10 Multifunction Grill. To prevent any danger or damage to user or any person, please follow each important safety caution specified in the instruction herein:
Because of the continuous improvement, the product you bought may be a little different from the picture in instruction book. Please follow the actual product.

Danger

Do not immerse the power cord, plug or machine into water or any other liquid to avoid any damage caused by electric shock.

Warning

- Do not use the grill for any purpose other than its intended use. Do not place any paper, plastic or any similar inflammable object into the machine for heating.
- Do not cook any food directly upon the heaters or otherwise it may cause fire.
- Do not heat directly for canned or bottled food.
- To avoid any damage, do not use the grill near any heat source(e.g. elctric stove, water heater, or microwave oven).
- To prevent against fire, make sure main body does not contact or cover any inflammable object(e.g. curtain or wallpaper).
- Keep power cord in good condition. Do not cut, damage, overbend, pull, twist, knot, or place near high temperature. Do not compress with weight, squeeze or reassemble randomly or otherwise it may cause short circuit or fire in the event power cord is damaged.
- Avoid main body splashed with or immersed in water or it may cause risk of short circuit or electric shock.
- Do not insert or remove the plug with wet hands or otherwise it will cause risk of electric shock or any damage.
- Do not let children touch the machine without attention in case it will cause risk of burnt or electric shock.
- Keep the plug surface clean to avoid any fire caused by bad connection.
- Make sure to insert the plug completely into the outlet, or it may cause electric shock, short circuit, smoke or fire risk.

- Do not use the machine if plug or power cord is damaged or the outlet is loose in ase it will cause electric shock, short circuit, or fire risk.
- Use more than rated 10A, 220V AC outlet indepently. Do not use simultaneously with other appliance. Never use extended cord, multiprong outlet or adapter substitute in case the subcircuit may incur abnormal heat or even fire risk.

Caution

- Do not use the machie upon slope, unstable surface or any pad without sufficient heat durability in case it will cause any accident.
- Do not place any object upon or under the machine or it may cause damage of the machine or the object or even fire risk.
- Do not use the machine too close to the wall, or furniture in case the heat emitted will trigger any damage or discolor or distort to the wall or furniture.
- Do not touch any part in high temperature (metal part or the glass window)when in use or after use or it may cause burnt risk.
- In event the outlet without grounding wire, static electricity may occur upon the machine. Do not touch.
- Try to keep top cover close when in use to avoid any damage to person.
- If top cover needs to be opened, keep face away from the machine to prevent potential risk of burnt by hot steam
- Do not block the venting hole or in case it will cause mulfunction.
- Do not overcook to avoid fire risk resulted from overheat.
- Do not leave the machine unattended for long period when in use to protect against any potential accident.
- Clean the machine only when it cooled down or otherwise it will cause burnt in event to contact the parts still in high temperature.
- Clean immediately after use to avoid any smoke or even fire risk may occur in subsequent use which is resulted from any food residue or grease retained within the machine.
- Take case when handle the top cover and water tray for removal or it may cause damage to the surface coating.
- Make sure always remove the top cover before taking water tray out to protect against any accident resulted from main body inclination backwards.
- Switch the timer off immediately in event the food incurrs any smoke or fire. If any fire occurrs within the machine, do not open top cover before fire is extinguished to avoid the air creeping in to further the fire. Do not attemp to extinguish fire with water which may result the glass window burst.

■Hold the plug with hand if intended to remove it from outlet to avoid any drag or pull force to the power cord in case it may cause cord damage.

■Always unplug the power cord and cool the machine down prior to moving or checking it.

■Do not disassemble or attempt to repair the machine randomly. To protect against any danger, consult BORGOO service center for repair by manufacturer or the assigned service center.

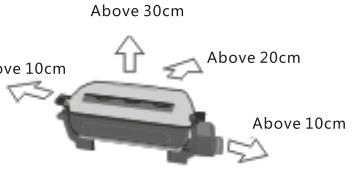
Operation Guide

First Use

1. Check the accessories and documents provided. Read the instructions carefully and keep for future reference.
2. Remove all packing, clean all removable parts, inner chamber and accessories and then reassemble the machine (Refer to the clean, assemble and disassemble guidelines). Switch timer to OFF.

3.Location

Refer to the illustration on the right
Keep sufficient distance from the flammable object around and an opening space on the front



4. Check power supply and outlet to secure to comply with all requirements specified in the "Instruction". Plug in the machine.
5. Operate the machine with no food for more than 10 minutes following the use guide specified herein so to compel out all the anti-rust grease retained within the machine. Use till the machine cools down.

Disassemble Guide

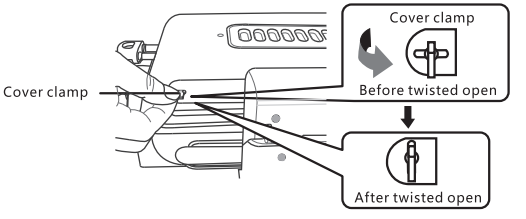
■Make sure to disassemble the machine in cold status.

■Remove top cover first and take out the water tray subsequently. Unit may incline backwards if water tray is taken out first with top cover still on machine

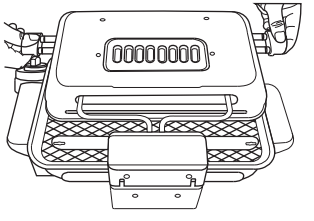
■ Take care not to let water splash out from the tray when taking it out.

■ Rassemble all parts in the reversed order right contrary to disassemble.

1. Remove top cover



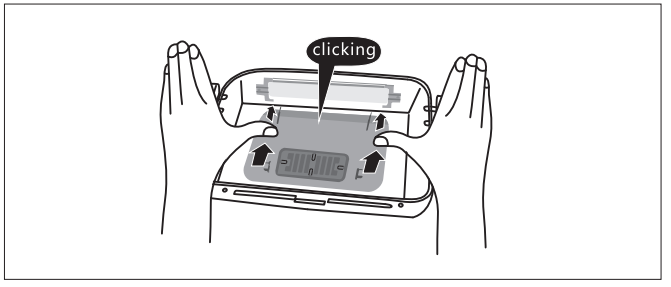
Twist open the clamp at the back of top cover with cover still close



Remove out top cover forwards

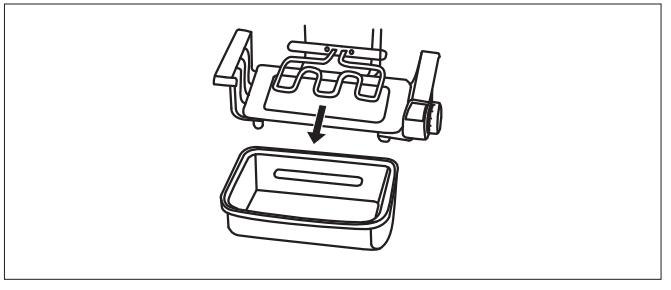
2. Remove the reflector plate

Slide at the arrow direction illustrated above. A "click" sound indicates the reflector is properly removed out or assembled in place.

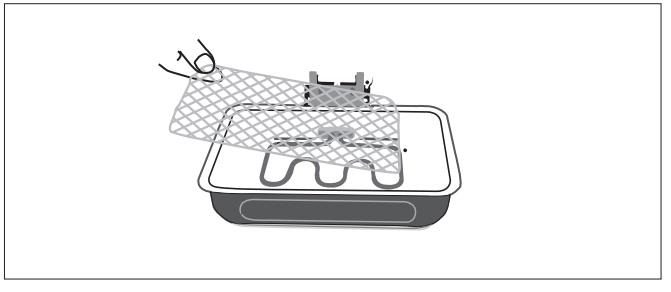


3. Take out the water tray

Slide paralleling to the arrow direction to take water tray out.



4.Take out the cooking mesh

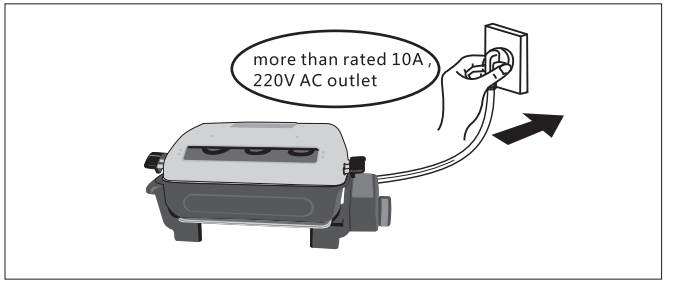


Operation Environment

1. For ambient temperature range of - 10℃ to 40℃。
2. Relative air humidity under 95% (for temperature of 25℃)。
3. Store temperature - 40℃ to 60℃。
4. With no flammable or corrosive gas or conductive dust in the surround atmosphere.

Use Instruction

1. Switch the timer to OFF. Plug unit in to the outlet in place.

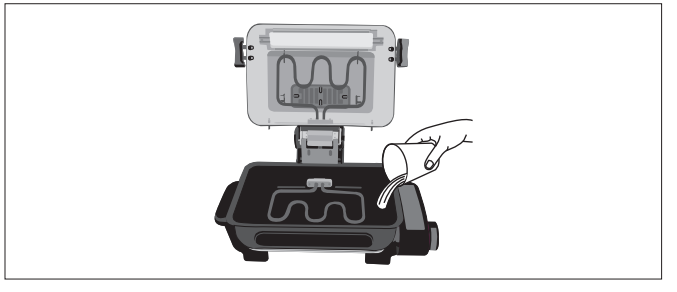


2. Fill the water tray with approx. 300ml water

Do not splash water onto the lower heater

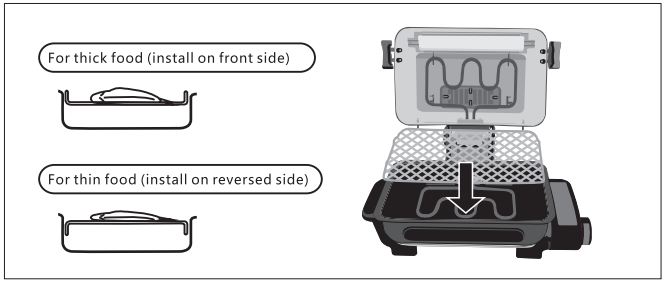
Make sure to fill water before use. Fuse mechanism will be actuated and heater refuses to work if no water or water is completely heated over in the tray.

Operation can be continued till 20 minutes later.



3. Install the cooking mesh

Install the cooking mesh on the front or reversed side selectively to adjust the height based on the food thickness.

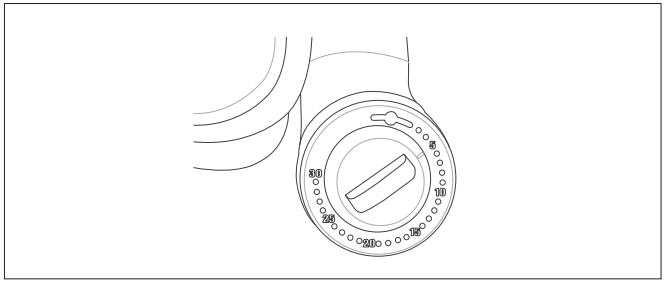


How to use Gridiron and Fine Grid Cooking Mesh:

- Gridiron is suitable for cook fish, steak, sweet potato, etc
- Fine Grid Cooking Mesh is suitable for toast, yakitori, vegetable, sushi, shrimp, etc, to avoid small sized foods slip through the gap.

4. Preheat for 5 minutes before use. Close top cover.

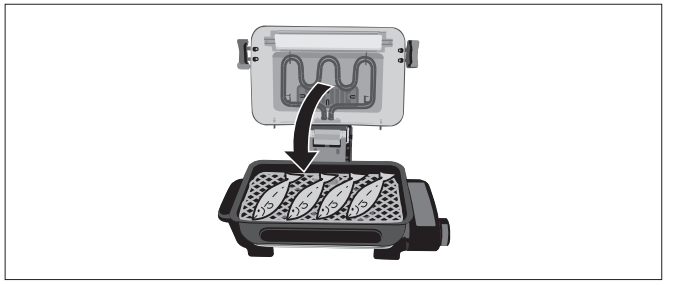
Switch timer to [5] position. A ting sound indicates preheat is finished



5. Food cooking

①Open the top cover, place the food for cook on the mesh

②Close top cover, switch timer to the necessary time setting pursuant to the actual cooking period requested for specific food



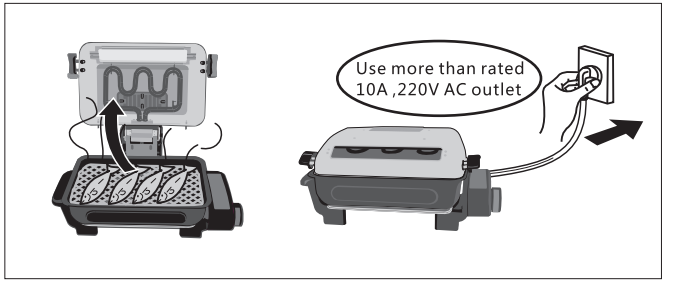
- Cooking period selections for different food is available in the "Recommended Cooking Period" section
- Check the cooking status from time to time through the glass window
- Fill tray with water on a timely basis whenever water is reduced during cooking process
- Fill water from the edge area, take note not to splash water onto the lower heater
- Open the top cover when in use and keep face away from the machine in case the hot steam emitted may cause burnt risk
- Do not touch heater or any metal part when in use to avoid burnt risk

Tip: do not leave the machine run for a long period without any food. Switch timer to OFF if intended to cease cooking randomly

6. A ting sound indicates cooking is finished

①Open top cover. Take food out with the tong provided

②Unplug the machine from the outlet



Unit may keep high temperature after use. Do not touch any part other than handle.
If intended to continue cooking, please reduce the cooking period.

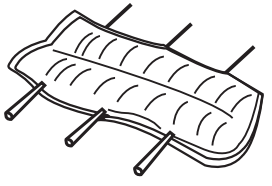
Recommended Cooking Period

Food for cooking	Q'ty	Thickness (approx.mm)	Weight (approx.g)	Cooking period (Minutes)
Fish	2pcs	25	150/ pc	10~12
Beef steak	2pcs	25	300/ pc	11~13
Pork ribs	2pcs	20	120/ pc	10~12
Hot dog (refrigerated)	8pcs	20	50/ pc	5~6
Sausage (refrigerated)	5pcs	30	150/ pc	8~10
Chicken (breast or thigh)	1pc	25	350/ pc	14~16

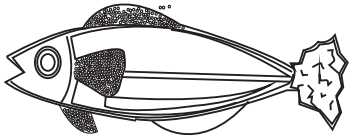
■Cooking period varies with different food quantity, size, room temperature or voltage. The above recommendation is for reference only. Select proper time against specific cooking condition.
■Food tends to be burnt if it is too close to the upper heater
■Place the skin downside before cooking chicken

Tips:

1. Cooking oil can be applied to the mesh after preheat so to avoid food stick to the mesh during cooking process
2. Keep the meat thickness within 2.5cm, fish or other food within 3.5cm for cook
3. Cut proper seams for stick to keep shape for food which tend to warp during cooking.



4. For food tend to be burnt, apply salt to the most sensible part as fish tail or fin, or wrap with foil paper.



Cleaning and maintenance

Cleaning Cautions

■Unplug from the outlet, clean till unit is cooled down
■Always clean unit on a timely basis after use.
■Do not use metal brush, abstergent, Benzene or thinner for clea purpose
■Do not clean the entire machine directly with water

Cleaning Guide

1. Body surface: wipe with completely dry cloth. Do not wash with water.
2. Removable parts: top cover, reflector plate, cooking mesh and water tray
■ Clean with soft sponge applied with detergent after disassembled from the unit and wipe with
3. dry cloth subsequently
■ Do not clean with metal brush so to avoid any scratch to the parts Contact filter
■ Rinse directly with running water and dry in the air. If any water retained, steam will emit from the venting hole when preheated
■Do not use sponge to wipe filter with force or otherwise sponge may adhere to the filter and consequently block the venting hole or trigger any smoke or bad smell.
4. Main body & heater
■Use sponge applied with minor detergent to wipe the grease
■Clean the detergent residue with dry cloth
■Do not rinse unit body or heater directly with water

Problem shooting

Before entrust for repair, please read this instruction carefully and check below issues:

Problem	Cause	Solution
Food can not cook (Heater not work)	If plug securely inserted into	Insert the plug securely into outlet
	If timer correctly set	set timer correctly
	Water in tray is used up (Protection mechanism is actuated)	Fill tray with water
Flame instantly comes out from the unit or smoke emits from venting hole during cooking	In case any food grease dripped directly upon the lower heater, instant flame and smoke will incur. Gas may be burnt when cooking greasy food which is not a substantial problem	
Smoke comes out from the venting hole and around top cover	After plug in for a short period, the residue grease retained from previous use may be burnt and thus trigger smoke	
Smoke, bad smell	Certain smoke and bad smell is normal for first use and it will disappear in subsequent use	
	Any dirt inside the unit	Make sure to clean after use

Applicable Standard

This series of appliance comply to the National Standards of the People's Republic of China : GB4706.1-2005: General Safety Requirements of Household and Similar Electrical Appliances
GB4706.14-2008: Special Requirements of Household and Similar Electrical Appliances Bread Toaster, Grill, Stove

This appliance is designed and manufactured against the household standards, do not use for industrial or business purpose.

Product Specifications

Product	Multifunction Grill
Model	BF-10
Rated voltage	220V~
Rated frequency	50Hz
Rated power	1200W
Max. Capacity	10L
Size	W 450× D 270×H195㎜
Timer	30 minutes
Accessories	Gridirn , instruction, guarantee card